Kratos 29Y-049

Kratos Commercial Convection Oven Instruction Manual

Model: 29Y-049
Brand: Kratos

1. Introduction

Thank you for choosing the Kratos Commercial Convection Oven, Model 29Y-049. This full-size double stack oven is engineered for reliability and convenience, making it an ideal workhorse for demanding commercial kitchen environments. Its robust stainless steel construction and powerful 108,000 total BTU output ensure it meets the rigorous demands of busy operations.
Key features include:

- Double stack design with two independently controlled ovens.
- Durable stainless steel exterior for longevity.
- Double-pane thermal glass windows for maximum heat retention and energy efficiency.
- Each oven features 11 pan slides and comes standard with 3 adjustable wire racks, accommodating full-size sheet pans.
- Easy-to-use dial controls for time and temperature, along with simple on/off rocker switches.
- Automatic ignition system for reliable startup.
- 1/2 horsepower 2-speed fan motor in each oven for consistent and even cooking.
- Convenient interior lighting to monitor food as it cooks.

2. Important Safety Information

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Always ensure the oven is properly grounded and connected to the correct electrical supply (120V).
- Verify that the gas connection (3/4" NPT) is secure and free of leaks.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the appliance clear and free from combustible materials.

- Allow the oven to cool completely before cleaning or performing any maintenance.
- This appliance is ETL certified for commercial use, ensuring it meets safety and sanitation standards.

3. Setup and Installation

The Kratos 29Y-049 double deck convection oven requires professional installation due to its gas and electrical connections. Ensure all local codes and regulations are followed.

3.1 Unpacking and Placement

Carefully unpack the oven and inspect for any shipping damage. This double stack unit comes with casters for mobility. Position the oven on a level, stable surface in a well-ventilated area, away from combustible materials.

3.2 Gas Connection

The oven is designed for natural gas and requires a 3/4" NPT gas connection. Ensure a qualified technician performs the gas line connection and checks for leaks before operation.

3.3 Electrical Connection

Each oven in this double stack unit requires a 120V electric connection and includes a 6 ft. power cord with a 5:15P plug. Connect to a dedicated, properly grounded electrical outlet.

3.4 Initial Assembly

Some assembly is required. This typically involves attaching the casters and ensuring the stacking kit is securely in place between the two oven units. Refer to the assembly diagrams provided with your unit for detailed instructions.





Figure 3.1: Front view of the Kratos Commercial Double Stack Convection Oven, showing its overall design and casters.





Figure 3.2: Rear view of the Kratos double stack convection oven, illustrating the electrical cords and gas entry points for proper installation.

4. Operating Instructions

The Kratos 29Y-049 is designed for straightforward operation. Each oven can be controlled independently.

4.1 Controls Overview

The control panel features easy-to-use dial controls for time and temperature, along with on/off rocker switches for power and fan mode.

- **Power Switch:** Turns the oven on or off.
- **Fan Mode Switch:** Controls the 1/2 HP 2-speed fan motor for consistent and even cooking.
- **Cook Timer Dial:** Set cooking time up to 60 minutes.
- **Cook Temperature Dial:** Adjust temperature from 150°F to 500°F.
- **Heat On Indicator:** Illuminates when the heating elements are active.
- **Lights Switch:** Activates the convenient interior lighting.



Figure 4.1: Close-up view of the Kratos convection oven's control panel, showing the temperature and timer dials, and power switches.

4.2 Preheating the Oven

1. Ensure the oven is connected to gas and electrical supply.
2. Turn the Power switch to ON.
3. Set the Cook Temperature dial to your desired preheat temperature. The automatic ignition system will activate.
4. Allow the oven to preheat until the set temperature is reached.

4.3 Loading and Cooking

Each oven is equipped with 11 pan slides and 3 adjustable wire racks, designed to accept full-size sheet pans.



Figure 4.2: Interior view of the Kratos convection oven, highlighting the adjustable wire racks and internal lighting for clear visibility.

1. Carefully place food items on the racks.
2. Close the double-pane thermal glass doors securely.
3. Set the Cook Timer dial to the desired cooking duration. The oven will begin cooking.
4. The interior lighting can be turned on to monitor cooking progress without opening the doors.
5. Once the timer expires, the oven will stop heating. Carefully remove cooked items using appropriate heat protection.

4.4 Fan Operation

The 2-speed fan motor ensures even heat distribution. Use the Fan Mode switch to select the appropriate speed for your cooking needs. Higher fan speeds are generally used for baking and roasting to promote uniform browning.

4.5 Product Overview Video

Your browser does not support the video tag.

This video provides an overview of the Kratos Commercial Convection Oven, highlighting its key features such as double-pane thermal glass windows, heavy-duty stainless steel exterior, oven racks with pan slides, automatic ignition system, and gas connection.

5. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Kratos convection oven.

5.1 Daily Cleaning

- After each use, allow the oven to cool completely.
- Wipe down the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Remove and clean the wire racks and pan slides. They can be washed with warm, soapy water.
- Wipe the interior surfaces with a damp cloth. For stubborn stains, use a non-abrasive oven cleaner designed for commercial ovens, following the product instructions carefully.

5.2 Periodic Maintenance

- Regularly inspect the door gaskets for wear and tear. Damaged gaskets can lead to heat loss.
- Check the gas connections for any signs of leaks or damage.
- Ensure the fan motor is free of debris and operating smoothly.
- For any complex maintenance or repairs, contact a qualified service technician.

6. Troubleshooting

This section provides solutions to common issues you might encounter. For problems not listed here, or if issues persist, contact customer support.

Problem	Possible Cause	Solution
Oven not heating	No power supply Gas supply off Ignition issue	Check power cord and outlet. Ensure gas valve is open. Verify automatic ignition system is functioning.

Problem	Possible Cause	Solution
Uneven cooking	Fan not operating Overloading oven Improper rack placement	Check fan mode switch. Do not overload the oven; allow space for air circulation. Distribute food evenly on racks.
Excessive heat loss	Damaged door gasket Doors not fully closed	Inspect and replace damaged door gaskets. Ensure doors are securely latched.

7. Specifications

Feature	Detail
Model Name	29Y-049
Brand	Kratos
Fuel Type	Natural Gas
Total BTU Output	108,000 BTU (54,000 BTU per oven)
Temperature Range	150°F to 500°F
Electrical Connection	120V; 6 ft. power cord with 5:15P plug (per oven)
Gas Connection	3/4" NPT
Overall Dimensions (W x D x H)	41"W x 43.5"D x 68"H
Oven Interior Dimensions (W x D x H)	28.5"W x 21.5"D x 20"H (each oven)
Pan Slides per Oven	11
Adjustable Wire Racks	3 per oven (6 total)
Fan Motor	1/2 HP 2-speed (per oven)
Material	Stainless Steel
Control Type	Knob
Installation Type	Freestanding
Certifications	ETL Certified for Commercial Use
Included Components	Sheet Pan

8. Warranty and Support

The Kratos Commercial Convection Oven, Model 29Y-049, comes with a**1-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service.
For technical assistance, parts, or warranty claims, please contact Kratos customer service. Kratos offers US-based customer service to assist with your needs.
For more information on Kratos products, visit theKratos Store.

8.1 Kratos Product Range Overview

Your browser does not support the video tag.

This video showcases the range of Kratos restaurant cooking equipment, emphasizing durable, commercial-grade products, in-stock items with same-day shipping, US-based customer service, and warranty support.

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Example: How do I reset this device or fix this error?

Details

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